

OREGON BOYS WILLING TO SACRIFICE LIVES IN STRUGGLE TO OBLITERATE KAISERISM

"We Young Fellows Over Here Have a Big Job and We're All in It to Stick to the End," Writes William E. Cox, Now Serving in United States Army.



Louis E. Baron Lt. Peter W. Welch, Lt. H. F. Travis, Glenn E. Jenkins, Dean Tyce, Walter R. Ellis



Hulse G. Dodson Hugh L. Dodson Kurt Koehler, William Koehler, Oris W. Alvord, Clifford M. Alvord



Charles D. Mossman, Benj. Sutcliffe, Joseph S. Jett, Frank W. Groves, Clay Barker, Sgt. William E. Cox



Lewis D. Crane, Emanuel M. Fox, E. W. Crosby, Will Courtney, Wallace Mass, Charles J. Williamson, Corp. M. Dalby

CHARLES J. WILLIAMSON, a Corvallis boy and a graduate of the school of commerce of the Oregon Agricultural College, is attending the School of Instruction for Commandants of Cadets at the Presidio, San Francisco. Successful completion of the course will give Williamson the rank of Major and commandant of cadets. He has accepted a position with the city schools of Stockton, Cal., as commandant.

Sergeant E. W. Crosby, with an aero squadron, writes from England that he is stationed in a camp with many Portland boys. Decoration Day was celebrated with a band, ball game and speech by the American Consul, he says. Crosby formerly was with the Spokane, Portland & Seattle Railway Company here.

Emanuel M. Fox, now in the Field Artillery, is stationed at Camp Fremont, Cal. He is the son of Mrs. Frances M. Fox.

"I would certainly like to be with you all, but in civilian clothes as I'm going to wear the same uniform until the Huns are cleaned up," writes Sergeant William E. Cox from England, where he is stationed with the 47th Aero Squadron. He formerly was with Mr. and Mrs. Herbert A. Cox, of Multnomah.

We young fellows over here first had the big job and we're all in it to stick to the end," he writes. "I surely will have a great story to tell you when I come back home."

Sergeant Cox enlisted last August and was stationed at Vancouver, Wash., San Antonio, Texas, and Morrison, Va., before going across.

Second electrician on the transport Orizaba is the new job of Walter R. Ellis, according to a recent letter to his mother, Mrs. Ida Ellis, 260 East Thirty-fifth street. Young Ellis comes of a fighting family, his grandfather having served in the Civil War and an uncle in the Spanish-American War. He entered the Navy training school at Mare Island in April, 1917.

French people make a terrible racket going over their cobblestone pavements in wooden shoes, is the observation of Glenn E. Jenkins, son of Mr. and Mrs. W. E. Jenkins, 2507 East Forty-third street, in a letter written on Mother's Day. He is with the supply company of the 63d Artillery.

"We have lots of fun talking to the children," he writes. They are very quick to learn. They treat us fine and are very polite. They shake hands every time they meet us.

"Another beautiful day has just passed—hot at noon and cool in the evening, just like dear old Oregon, the best place on earth. I tried to get a white carnation to put in this letter, but they haven't time to raise such things here."

Will Courtney, a young business man of Lafayette, Or., is now in the Ordnance Department of the United States Army. He is stationed at Camp Hancock, Ga.

"The people over here treat us fine, but the longer I'm here, the more I love my Portland," writes Cook Kurt Koehler from France, where he is with the Headquarters Company, First U. S. Engineers, A. E. F. A brother, William Koehler, is on the U. S. S. Roanoke. Both boys formerly were Oregonians.

Pretty girls in France are the big attraction for Corporal Charles M. Dalby, son of C. E. Dalby, 825 East Pine street. He is with Battery A, 147th Field Artillery.

"Talk about pretty girls—dad, if they could only talk English we wouldn't want anything else," he writes. "This is a lovely place—one of the prettiest in France, with big trees and lots of pretty spots."

"We expect to get to the front soon. Everyone is anxious to get into action. Our gun crew works like a clock and we could make one think this little '75' was a machine gun instead of a field piece."

Corporal Dalby has been with the battery four years, having seen service on the Mexican border.

Nineteen-year-old Clay Barker, who enlisted three days after the United States entered the war, is with Battery D, 20th Field Artillery. He is the son of Mrs. A. M. Smith, 555 East Eighth street, North.

Waiting for his turn to be sent to France is the plight of Joseph S. Jett.

street Southeast. Clifford is now at the Annapolis Naval Academy, while Oris is at Commonwealth Pier, Boston, Mass. Clifford's travels have taken him through the Panama Canal twice and to several interesting points in South America. He was on the U. S. S. Fredrick for some time before being admitted to Annapolis.

Louis Baron, now with the Railway Construction Corps, Canadian forces, writes interestingly of his trip across Canada to his wife, who lives in Oregon City.

"We are up in the mountains now," he says. "The scenery is beautiful. We are passing a lake about a mile in width and still frozen over and with snow all around it."

He tells of taking part in a route march with 10,000 men in a parade three miles long.

Voile Dresses Are Popular for Afternoon Wear.

Capecoats of Navy Blue Grow in Popularity With Modern Woman.

EVIDENTLY the proper way to make a 1918 gingham frock is to cross the fronts of the bodice, surplice fashion and tie them in a sashbow at the back. Collar and cuffs of some washable white fabric, preferably white pique, complete the effect. One sees other styles of bodices, here and there—but only here and there; the crossed surplice fronts made into a sash are omnipresent. Skirts of these admirable little gingham dresses are nearly always straight and simple, with pockets at either side of the front and sometimes a few tucks between hem and knee.

A young girl at a garden fete the other day wore with her frock of lavender organza, a mauve tulle sash tied in a big bow with ends and loops of equal length, just at the back of the waistline. The full width of the tulle—perhaps 50 inches—was pulled out in loops and ends, and the exceedingly bouffant bow had a piquant suggestion on the slim, girlish figure. Had the sashbow been of untransparent material, its silhouette would have been clumsily bulky, but the transparent tulle was quite delightful, used in this airy fashion.

Voile dresses for afternoon wear are in dainty stripe and polka dot effects, in pastel tints. A pretty way to make such a frock is with straight, tucked skirt and sleeveless bodice, rounded out at the neck. An underbodice of sheer batiste or lace in a dainty, allover pattern, shows above the rounded-out bodice in a little round glimpse and has long or three-quarter sleeves. This is a new and decidedly cool and charming way to make up a light colored Summer voile.

Smart capecoats are of navy blue mohair with lining of blue and white foulard. These capes are pleasantly light and easy to wear. They are offered sufficient protection for Summer evenings. They are cut in the prevailing lines with crossed waistcoat and either side the full cape to the figure at the front.

Housebuilding in Korea.

When a Korean begins to build a house he first lays down a system of flues where the floor is to be. These flues begin at a fireplace, usually built in an outer shed or in a closed alleyway connected with the house. From the fireplace the flues branch out like the ribs of a fan and end in a trench at the back of the floor space. This trench, in turn, opens into a chimney usually built at some distance from the house. When the flues are completed the builder carefully covers them over with flagstone; he then cements the whole floor and covers it with a sort of thick rolled paper for which Korea is famous. The rest of the house is then built round the completed floor.

The heating system works in this way. When it is time to cook the rice for the morning meal the housewife lights a little straw or brushwood in the fireplace in the outer shed. While the rice is cooking the heat from the fireplace passes through the flues, heating the stone flags of the floor and diffusing a pleasant warmth that lasts until it is time to prepare the next meal. Two heatings a day generally suffice to keep the floor warm. On the floor the people sit by day and sleep by night. The heavy rolled paper that covers the floor prevents any smoke from entering the room.

Two former Oregonian carriers, who are serving their Uncle Sam are Clifford and Oris W. Alvord, sons of Mrs. E. Alvord, 4021 Forty-second

HOW TO SUCCEED WITH THE WAR GARDEN

DEAR FRIENDS: We now have our war gardens all planted, except the late vegetables that should not be planted till Fall, and our successful planting of the early vegetables that can be sown again from time to time as any crop matures and leaves vacant ground available. In this year of the necessities of war we should keep every bit of our garden working all the time this Summer and Fall, and plan a good assortment of late vegetables, as given last week to stand out in the garden for Winter and Spring use. So far we have talked mainly of getting our gardens planted right; now it's high time we considered special methods of growing these vegetables to maturity.

We have had some general discussions in regard to this, applying to all, or to classes, as our talks about hoeing, weeding, irrigating and keeping up the "dust-mulch," general recipes for plant diseases and the care of insect pests, etc. Today we will talk about the very important subject of saving seeds of our vegetables, and this leads us into the beginnings of plant-breeding and plant pruning. I hope you will be interested enough in the ideas of plant-breeding generally to get books at the library and read more of the most important and interesting subject.

Later today we will begin the discussion of the best methods of cultivation of our more common vegetables until they are harvested in the Fall, and will finish this subject next Sunday. In the early Fall we will have a very important practical discussion of the best methods of harvesting and storing all vegetables that we cannot use in the ground all winter, and before that a letter or two on canning or otherwise preserving our vegetables for Winter use.

It has always been the custom of the careful gardener to save his own seed because he could in that way build up the quality of his plants, and it is most interesting work to do so, but at the same time it is not only profitable and interesting, but it may well be a very vital matter in the family food supply. Every war-gardener should, above all things, save the seed of vegetables that he found scarce and hard to obtain this year, and of those that he especially cares to raise next year. These war-times give us such unprecedented conditions that we are not sure of many things unless we provide them for ourselves, and he who saves his own seed for his next year's war-garden can be sure by his own care that his seed is the very best selected seed, as well as being certain to have the variety of seed he wants.

In saving seed never wait until Fall and then take seed pods that have been open to be matured on the plants. These late vegetables are never as perfect specimens as the early ones, so it is the seed pods of the strongest and earliest specimens of the early maturing plants that we want. Plan ahead which you will save for seed. Where you want much large seed, like peas, select the most perfect plant and do not use any pods from that plant. Then all the strength of the plant will go to maturing the seed which is set, instead of being partially spent in producing more, so making stronger seed. We all know that letting any plant—cucumbers, for instance—ripen seed, stops the formation of any more fruit on the plant. On the other hand, the constant taking away of the immature fruit causes the plant to continue to put forth fruit in its instinctive effort to reproduce itself. The best plant can well be devoted to raising seed only and should be carefully marked so that you will remember which it is. With finer seeds, like tomatoes, one or two tomatoes will furnish all the seed you can use and the very best ones should be kept for this. They will furnish stored seed if the other tomatoes on the vine are picked off. It is easy to save the earliest, finest and most perfect specimens of such plants as squashes, cucumbers, tomatoes, melons, etc.

The seed should be allowed to ripen thoroughly before taking it from the fruit, which will require some weeks with squashes after gathering from the vine. Tomatoes are placed in the sun for a few days to ripen, and then before seeds are taken, but melon seeds may be taken directly when the melon is fit to eat. Seeds having a fleshy pulp are usually cleaned by allowing them to ferment in water for a day or two, and then the pulp will easily wash off, after which the seed is spread on a cloth in the sunshine to dry thoroughly.

When saving seeds of beets, cabbage, turnips, etc., those who most particular reject all except those grown on the leading stem. Beet seed must be cleaned by threshing in some way, picking over and sorting, as it is the most troublesome of all seed to sow evenly, because we do not get the real beet seed but a seed pod very rough and uneven in shape, containing from two to five seeds.

Seeds of all kinds keep best in a dry, even temperature. When to be kept in large lots, they may be put in bags and hung from the ceiling of the attic to keep them away from mice, which are very fond of all seeds. A closet near a chimney is a good place and tin pails with tight covers are mice-proof. Glass fruit cans are good also. Most seeds are good from two to five years, if carefully kept. Onion seed, however, is very inferior after the first year, and worthless after the second. But beet seed and onion seed, if kept in a warm dry place, and if kept perfectly dry and away from contact with fresh air, seeds retain their vitality for ages.

Plant Breeding.

"Plant breeding is producing plants adapted to particular conditions or requirements," but the mere production of something new or different is not enough. The professional breeder has a definite purpose or aim in mind, and produces races or groups, but the intelligent individual gardener adapts them to his own conditions and may make modifications of inestimable value to other gardeners, for selection and breeding are not the work of experts alone, but anyone who gains the simple knowledge that enables him to recognize the plant or crop that resists prevailing diseases and flourishes best under his conditions, needs only to preserve the seeds of such plants for propagation. Cross-breeding is expert work, but the new strains may be secured by straight selection of individual plants and this gives enormous results. The process is so simple that anyone can do it—it is just "the survival of the fittest."

The gardener's work in plant breeding is much like that of the breeder, who does not take his poor imperfect specimens for breeding, but rather selects the best and most nearly perfect ones. We should be careful to do the same with our plants and should aim to improve the strain always. Therefore you are growing corn, plant seed only from the stalk that produced the most and the best ears of corn; aim to produce an ideal ear of corn. It is a long and hard task, as well as it is. If you follow this carefully every year you will find your corn patch producing annually more and more corn without any additional labor or expense. This is a trick that holds good with every garden crop as well as corn.

In saving potatoes for seed do not save just the best potatoes generally, even, but when you dig your potatoes in the Fall watch for the hills that produce the most and the best potatoes—not necessarily the largest ones, but the most that are of a uniform medium size, and where there are the least small ones. Then put these potatoes away, all of them, little and big, for your seed potatoes. If you do this faithfully a few years you will be surprised at the difference in yield you will get. In some cases it is nearly doubled, besides improving the quality very much by careful selection, and as said above, this principle applies to all the vegetables we raise.

Potato Seed Balls.—One of our seedsmen offers for sale potato seed saved from seed balls. This is all mixed seed and will produce potatoes of various shapes and colors. Valuable varieties are sometimes found by planting out these seedlings and the work is intensely interesting for boys and girls as well as older people. Start the plants like tomatoes in the house or cold frame and transplant the little plants to the garden.

With all plants it is the seed pods of the strongest and finest specimens of

each kind that we want. In flowers, the best plants will always produce one best flower usually on the top of the center stalk. Watch for this flower that is larger and finer than the others, and a string around it. Let it remain and the seed ripen. Gather it when just ripe before it opens and scatters, preserve it carefully and plant the finest largest seeds of it next year. If you do this 3 or 4 years in succession with any flower, you will be amazed at the difference in the flowers you will have. You would hardly know it for the same plant where the plants are also carefully tended and enriched, while growing. What causes the variations that make selection possible nobody yet knows, but we do know that changes in soil, climate, methods of growing and in other things have an effect. Some variations come from "crossing" and some from no cause that we can see; in those cases they are called "sports" of nature. Learn to look out for them and when the new variety is better than anything you have before produced, save it for seed and see what comes of it. I have just been reading how Luther Burbank, among all his wonderful achievements with plants, produced the crimson California poppy in the simplest way. Walking one day near his home in California he noticed one flower that had a faint line of crimson down the center of each petal. He marked this flower carefully and saved and planted it at its seed. The next year many of the plants bore the usual bright yellow flowers, but in a few the crimson streak was wider. These he carefully saved for seed the next year, and again and again he repeated this until he had a strain of California poppies that were always uniformly crimson—a unique and beautiful flower. Here he selected for color. If he had selected for size he could have built up size, etc. It is something any one can do, and who knows what we might develop? It would be a most fascinating "hobby" to take up, but remember one thing, it must be some one who is observing eye, who is interested to notice the small variations; for, haven't you noticed in life generally that we are very apt to see what we are looking for?

The wonderful orchards of the West, the finest in the United States, have been built up largely by careful pruning. The young trees are not allowed to grow up with a dense center full of branches stretching far up out of reach, but the center sprout of such trees is carefully cut out and branches forced to grow out at the sides so the tree is "vase shaped" and has an open center where sun and air can penetrate. Then the shoots that the branches send out are carefully gone over and can be pruned off and the tree is needed for fruit, as all the remainder act as suckers, taking the strength of the tree and giving no returns. Miss Alice Joyce, our Scotch garden expert, says that plants can be pruned just as profitably as trees are. That it won't hurt any plant to prune it, but on the contrary, will give it more good. We must study each plant and see how its fruit is produced before we do this, and I think we will find it as fascinating as pruning trees. Let us study them right with it, as we must build up the plants we are trying to breed up, by the most careful cultivation. Mr. Routledge says most people think these are the fruit branches coming, but that they are not, they are suckers and should be pruned off. The fruit stalk comes right out of the main stem, between the large leaves. I suppose there are just as important things to be found out about other vegetables if we have eyes to see. I wish any of you who know these things would write in and tell us more about this.

The Culture of Vegetables.

We will now take up the ordinary garden vegetables in alphabetical order, giving some special information in regard to the culture of each that has not been given. We will take each up to the time of harvesting, and consider the canning, drying, etc., of vegetables next, and their harvesting and storage later.

Asparagus.

Asparagus needs heavy manuring at all stages of its growth and an occasional application of salt or brine. One seedsmen says one quart of salt and twice as much fresh wood ashes to each square rod, is the right amount. Commercial fertilizer of the right kind is very beneficial, especially the salt called kainit, this kills out weeds, saves cultivation and adds potash to the soil.

Cultivation during the Summer should be frequent. No sprouts should be cut this year from your new beds, the sprouts should be allowed to grow until the seed is ripe in the Fall. The sprouts of second year asparagus should be little cut and never after the fourth of July, but treated like above. Later seasons will be the same, except that full crops will be produced and cut each year for 20 years or more. The sprouts should all be cut when of the proper size, whether needed or not, for if permitted to grow they retard the growth of new shoots.

The Tips Are Fine Canned.

They should be cut two inches below the surface when about six inches high, care being taken not to injure the crown of the plant. Blanched asparagus may be grown by ridging light soil or a mulch over the rows, and so forcing the tips to grow up through it, and cutting four or five inches below the surface. After the final cutting, give a good dressing with manure, ashes and salt, and cultivate frequently until the plants meet in the rows. Asparagus originally grew in the rotten seaweed on the seashore, and is a grass feeder, so the soil cannot be too rich and must be moist. The more the tops flourish after you stop cutting now, the better your asparagus yield will be next year.

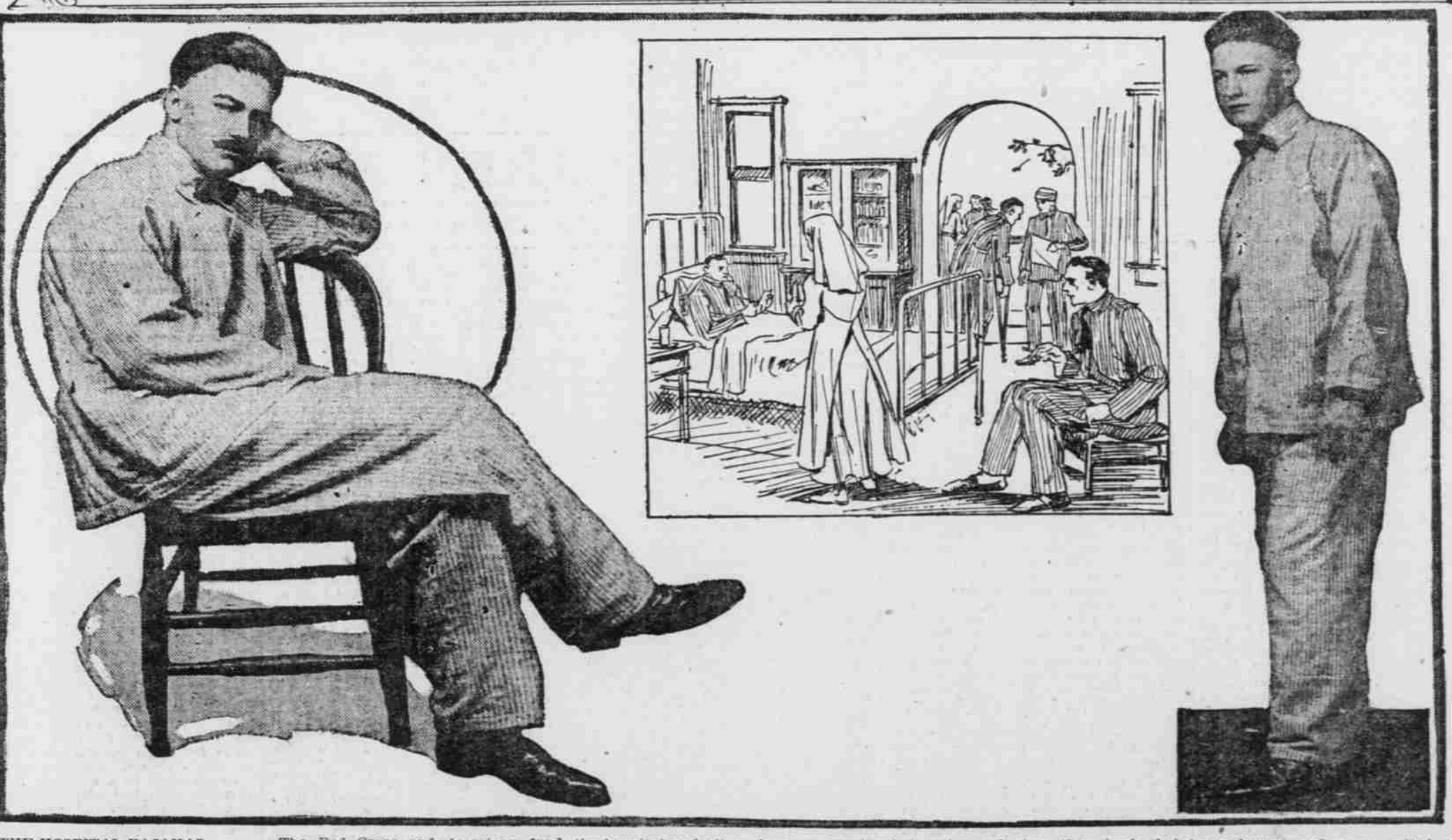
The asparagus beetle is the worst insect enemy. Apply air-slacked lime as soon as the "grubs" appear. Put the lime on very thoroughly, while the plants are still wet with dew. As the beds are cut leave some small shoots as traps upon which the insects will gather; cut these twice a week and destroy them. If you brush the insects off in hot weather they will bake on the soil in the sun. It is risky to use poison on asparagus that is to be eaten. It is a good plan to turn the chickens on the asparagus bed.

We will continue and finish this discussion of the culture of vegetables next Sunday. Very cordially, YOUR GARDEN NEIGHBOR.

Height Bar to Service.

HONOLULU, T. H., June 25.—A waiver of Army regulations in the matter of minimum height has been asked of the War Department by the commanding general of the Hawaiian department in behalf of Oriental members of the National Guard called last week to Federal service. He has recommended to the War Department that the medical examining board be allowed to use its own discretion in the matter.

PATRIOTIC and PRACTICAL NEEDLEWORK by Clotilde



THE HOSPITAL PAJAMAS.

The American fund for French wounded, 60 East Washington street, Chicago, has recently received a cable from its Paris headquarters: "Send at once," it reads, "25,000 pairs of pajamas." The Red Cross also has received urgent messages emphasizing the need for these garments.

The Red Cross and American fund for French wounded cannot alone, eager though they are, supply this great demand. The women at home must help them.

It seems that the pajamas are not designed solely for the ill or wounded soldier confined to bed. More are they needed for the convalescent man who, just able to get about the corridors of the hospital and sit an hour or two in the sun on a garden bench, dons a tie, and feels himself, in his suit of dark-colored flannel, completely dressed. Many of our men will walk in the moonlight come through the great halls of the houses of mercy. Many of our sons will rest themselves in the gardens, idling on bench or chair, while the sun of France warms the blood in their veins and gives them back their strength. It is our men who want the suits for which the cables from Paris are asking.

Directions for the pajamas: The hospital pajamas are cut in the usual fashion, with the exception of the collar, which is like that on an outing shirt. Dark colored flannel is preferred by the men, as in that the suit is less conspicuous and more suited to the kind of wear given it.

Patterns for the pajamas may be obtained by sending 10 cents in stamps to the American Fund for French Wounded, 60 East Washington street, Chicago. If the finished garments are sent there, they will be shipped directly abroad to those hospitals where the need is greatest.